

**AMENDMENTS TO THE CLAIMS**

1. **(Currently Amended)** A method for ~~making~~ enhancing the taste of seasoning ~~better~~, and/or for providing seasoning with body taste, comprising adding ~~a long-chain highly unsaturated fatty acid~~ an n-3 long-chain highly unsaturated fatty acids having 20 or more carbon atoms and 3 or more double bonds, or an n-6 long-chain highly unsaturated fatty acids having 18 or more carbon atoms and 3 or more double bonds and/or an ester thereof to the seasoning.
2. **(Currently Amended)** A method for enhancing body taste of extract, comprising adding a ~~long-chain highly unsaturated fatty acid~~ an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double bonds, or an n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more of double bonds and/or an ester thereof, to the extract.
3. **(Currently Amended)** A method for enhancing egg flavor of processed egg food, comprising adding an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double bonds, or an n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more of double bonds, ~~a long-chain highly unsaturated fatty acid~~ and/or an ester thereof, to the processed egg food.
4. **(Currently Amended)** A method for enhancing body taste of soup, comprising adding an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more

double bonds, or an n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more of double bonds~~a long-chain highly unsaturated fatty acid~~ and/or an ester thereof, to the soup.

5. **(Original)** A method for providing curry roux or stew with body taste, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the curry roux or stew.
6. **(Original)** A method for inhibiting heat-browning odor of Japanese soup or its stock, comprising adding a long-chain highly unsaturated fatty acid and/or an ester thereof to the Japanese soup or its stock.
7. **(Currently Amended)** A method for providing processed animal meat food with body taste, comprising adding an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double bonds, or an n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more of double bonds~~a long-chain highly unsaturated fatty acid~~ and/or an ester thereof, to the processed animal meat food.
8. **(Currently Amended)** A method for enhancing body taste and fried-egg flavor of fried rice, comprising adding an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double bonds, or an n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more of double bonds~~a long-chain highly unsaturated fatty acid~~ and/or an ester thereof, to the fried rice.

9. **(Currently Amended)** A method for inhibiting proteinous odor of vegetable protein, comprising adding an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double bonds, or an n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more of double bonds~~a long-chain highly unsaturated fatty acid~~ and/or an ester thereof, to the vegetable protein.
10. **(Canceled)**
11. **(Currently Amended)** ~~A method~~The method according to ~~Claim 10~~Claim 1, wherein the n-6 long-chain highly unsaturated fatty acid having 18 or more carbon atoms and 3 or more of double bonds~~long-chain highly unsaturated fatty acid~~ is arachidonic acid.
12. **(Canceled)**
13. **(Previously Presented)** A method according to Claim 1, wherein the long-chain highly unsaturated fatty acid is derived from microorganism.
14. **(New)** A method for enhancing body taste of foods, comprising heat-cooking the foods with fat and oil for oil cooking and flavoring prepared by adding or mixing an n-3 long-chain highly unsaturated fatty acid having 20 or more carbon atoms and 3 or more double

bonds, or an n-6 long-chain highly unsaturated fatty acids having 18 or more carbon atoms and 3 or more the double bonds with vegetable fat and oil.

15. **(New)** The method according to claim 14, wherein the heat-cooking is selected from deep-frying, frying or stir-fry.